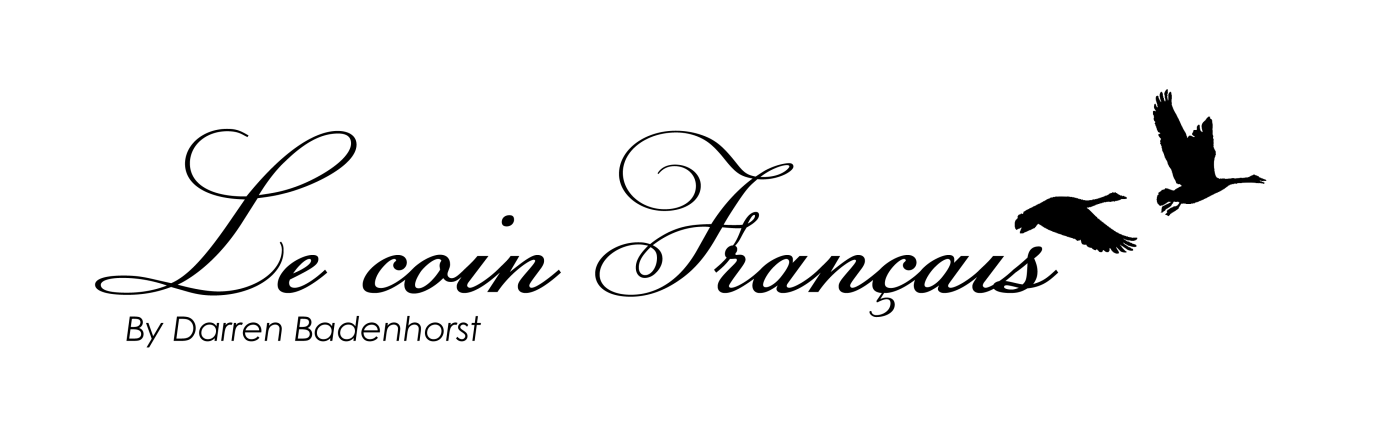
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*Tasting menu R845/R1295 with wine pairing*

*Chefs journey menu R1045/R1495 with wine pairing*

*Non-alcoholic pairing R325*

*Add cheese course R225*

**Menu**

*Amuse-bouche*

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**3 hour cured and 1 hour cold smoked sustainable local trout, Franschhoek valley herb emulsion, organic Leeu Estate spring greens, toasted wild yeast and fennel pollen**

*Glenwood Unwooded Chardonnay*

Or

**8 hour braised Springbok shank, cold smoked and aerated pomme purée, dehydrated Franschhoek mushroom dust, ponzu marinated shiitake mushrooms**

*La Couronne Malbec*

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*Chefs taster*

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**Butter​ ​poached​ ​and​ ​BBQ​ ​north​ ​coast​ ​langoustine, ​aerated​ ​Gruberg ​and​ ​west​ ​coast​ ​snoek​ ​brandad​ ​velouté, wild​ ​vineyard​ ​​shoots, ​ ​garden​ ​pea​ ​and​ ​Le chêne pancetta ​risotto​**

*Elevation Vineyards Trig Beacon Pinot Noir*

Or

**Roast cauliflower and Boerenkaas tortellini, smoked pork emulsion, foraged local porcini, injected free range hens yolk, puffed pork**

*La Ferme Chantelle Brut 2014*

*Palate cleanser*

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**6 hour confit local duck, cauliflower and vanilla purée, fynbos pickled onion, chesnut creme, spiced jus gras, Le chêne valley verde**

*Kloof Street Rogue*

Or

**Marble sous vide sustainable sea bass, squid, limoncello cured fennel and asparagus, fuchi emulsion, river herb split buttermilk**

*Normandie Karen Rosé*

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*Pre-dessert*

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***“Franschhoek forest floor” Almond cremeaux, spiced poached pear, smoked salted pear caramel,***

***olive oil semi-freddo***

*Medium Cream Sherry*

Or

**70% chocolate fondant sphere, cannelle infused “boudoirs parfait”, salted speculoos caramel, hazelnut and cocoa tuille silhouette**

*Boekenhoutskloof noble late harvest*

***Thank you for joining us at Le coin Français, we truly enjoyed hosting you and thank you for your support.***

***All the best from Chef Darren and the entire team,***

***A discretionary service charge of 12.5% is added to all bills, please feel free to add more if the experience exceeded your expectations.***